**Cooking Definitions**

**What do all these cooking words mean?**

* **Bake: to cook in an oven.**
* **Batter: a mixture of liquid, flour and other ingredients that can vary in thickness often used to batter food like onion rings.**
* **Boil: to cook a liquid in a saucepan usually on the stove until bubbles rise.**
* **Chill: to refrigerate until cold.**
* **Chop: to cut food into small pieces.**
* **Combine: mixing two or more ingredients together.**
* **Cream: beat together butter and sugar with a wooden spoon until a creamy mixture.**
* **Cut in: to combine solid fat with dry ingredients using a knife then the mixture is gently rubbed together by hand, usually pastry.**
* **Drain: to strain away unwanted liquid.**
* **Fold: to gently mix ingredients by using a spatula and moving food from centre and lifting towards edge of bowl turning bowl as you go.**
* **Garnish: to decorate food with items like sliced fruit or herbs.**
* **Grease: to rub the inside of baking pans with butter, margarine or baking sprays to stop it from sticking.**
* **Knead: to work dough firmly by pressing and folding with the palms of your hands usually done on a flat surface.**
* **Let it rest: to let baked goods cool down on a wire rack wile it's still baking.**
* **Marinade: a mixture in which you soak meat or fish (usually overnight in the fridge) before cooking it making it tender plus giving it lots of flavour.**
* **Mash: to mash foods with a fork or potato masher.**
* **Melt: to heat a solid food until it turns to liquid.**
* **Preheat: to prepare oven to correct temperature prior to baking.**
* **Roll out: to lightly roll dough with a rolling pin to required thickness.**
* **Rub in: to mix fat with flour or sugar using fingers until mixture has the texture of breadcrumbs.**
* **Scrape: to use a bendy spatula to remove as much of the mixture as possible from a bowl or saucepan.**
* **Seal: to seal the outside of food like sealing meat in a frying pan.**
* **Season: adding salt, pepper or herbs to food giving it more flavour.**
* **Simmer: to cook liquids over very low heat just bubbling but not boiling.**
* **Sieve: to remove lumps from flour or icing sugar by pushing through a sieve.**
* **Toss: to mix salad ingredients lightly in a bowl.**
* **Whisk: to mix two or more ingredients together vigorously.**